

Claims

1. A method for inhibiting or preventing spot formation at the surface of edible mushrooms, wherein the mushrooms are exposed to an effective amount of UV-light.
2. A method according to claim 1, wherein the mushrooms are exposed
5 to 0.001 – 0.25 J/cm² of exposure energy based on the amount of UV-light.
3. A method according to claim 1 or 2, wherein the mushrooms are exposed to 0.01 – 0.15 J/cm² exposure energy, based on the amount of UV-light, preferably 0.03 – 0.1 J/cm² exposure energy, based on the amount of UV-light.
- 10 4. A method according to any one of the preceding claims, wherein the mushrooms are exposed to UV-light coming from a continuous light source.
5. A method according to any one of the preceding claims, wherein a substantial amount of the UV-light to which the mushrooms are exposed is UV-C light.
- 15 6. A method according to any one of the preceding claims, wherein the mushrooms are exposed to the UV-light at least prior to harvesting.
7. A method according to any one of the preceding claims, wherein the mushrooms are button mushrooms.
8. A method according to any one of the preceding claims, wherein the
20 mushrooms are picked in a mechanical manner.
9. A mushroom, obtainable according to the method according to any one of the preceding claims.
10. A mushroom with a shelf life at 10°C of more than 12 days, preferably of at least 16 days.
- 25 11. A mushroom according to claim 9 or 10, wherein on at least a part of the surface a top layer is present, containing, at least substantially, dead cells, which top layer has a thickness of, on average, approximately 75 - 175 µm.

12. A mushroom according to any one of claims 9 – 11, the surface of which is essentially free of added preservatives.

13. The use of UV-light for reducing or preventing formation of brown spots at the surface of an edible mushroom.

5 14. The use of UV-light for increasing the shelf life of an edible mushroom.